

SEAFOODplus
invites industry representatives,
scientists and policy makers to
attend



The third Open SEAFOODplus Conference

at Arktika,
Polar Environment Centre,
Tromsø, Norway

Tuesday 30 May 2006

Plenary session

- *Seafood for a better life*

Wednesday 31 May 2006

Three parallel symposia

- *Consumer oriented seafood product development*
- *Seafood and lowering the risk of chronic diseases*
- *New developments to manage microbial seafood safety*

For further information
contact:

Coordinator Torger Børresen,
tb@dfu.min.dk
+45 45 25 25 77

Secretariat manager
Jette Donovan Jensen
jej@dfu.min.dk
+45 45 25 25 75

For additional information,
registration, payment and
hotel booking please visit
www.seafoodplus.org

The third Open SEAFOODplus Conference
is sponsored by:

Innovation Norway



Norwegian Raw Fish Organisation



The Research Council of Norway



The Research Council
of Norway

Marine Institute of Ireland



Local organising institute of
the third Open SEAFOODplus Conference:



Tuesday 30 May
Plenary session

Seafood for a better life

- What consumers would like to know about seafood
- Seafood traceability for the industry in the global trade
- Seafood as the key to improve the quality of life in young European families
- New knowledge about the mechanisms of seafood lipid oxidation
- Natural antioxidants: great potential for use in seafood
- Muscle proteomics as a new tool to better understand texture defects in farmed fish
- Presentation of the first SEAFOODplus Associate Certificate to Angulas Aguinaga
- Using SmartTag as operational welfare indicator of farmed fish
- New sustainable feed resources and impact of nitrogen extractives in farmed rainbow trout
- Dietary modulation of new healthy selenium compounds in farmed African catfish
- The impact of processing on nutritional benefits of seafood
- Changes in nutrients in farmed African catfish during household preparations

Consumer oriented seafood product development

- Success stories of seafood product development
- Culinary based product development for seafood and the stage gate principle
- From consumer studies to seafood product design
- The results of the SEAFOODplus food design contest
- Innovative seafood product development from a SEAFOODplus Associate Member's point of view
- Farmed cod – evaluation by chief cooks from European restaurants
- Consumer preferences for different cod products: Why do some consumers prefer one product to another?
- How do young consumers perceive new convenience seafood products in Europe?
- Enhancement of consumer preference for frozen and thawed cod fillets by new processing methods
- Successful new seafood products enriched with taurine

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Three parallel symposia

Seafood and lowering the risk of chronic diseases

- Seafood and the interplay between the brain and the intestines
- Fish consumption and cancer risk: results from the European Prospective Investigation into Cancer (EPIC)
- Seafood and guthealth
- Farmed fish and cancer – the controversy between toxicology and epidemiology on the effect of organic pollutants
- Seafood and prevention of colon cancer – potential mechanisms of action
- Bioactive dietary compounds in seafood and colon cancer prevention
- Seafood and colorectal tumours: a meta-analysis and genetic susceptibility
- Early essential fatty acid status and later cognitive development of children
- Quantitative Risk - Benefit Analysis: the fish case

New developments to manage microbial seafood safety

- A new psychrotolerant and histamine producing *Morganella* species
- *Listeria monocytogenes*: Predicting the growth boundary in seafood
- Promising hurdle technologies to minimise the survival and growth of pathogens and spoilage bacteria in seafood during processing
- The growth and survival of *Listeria* in ready-to-use salt cured cod
- Risk based management of shellfisheries
- The industry perspective of risk based management of shellfisheries
- Foodborne viruses: an emerging problem?
- Rapid methods for detection of *Vibrio* spp. in European seafood
- Seafood Safety Issues: A USA Perspective

